

HAPPY HOUR

DAILY
5 – 7PM

HIGHBALLS

18

Your choice of spirit, served with:
Soda · Tonic · Ginger Beer · Coca-Cola

Single Malt | **Benriach The Twelve**
Rum | **Diplomatico Reserva Exclusiva**
Vodka | **Grey Goose**
Tequila | **Herradura Reposado**
Gin | **Umenoyado Craft**
Bourbon | **Woodford Reserve**

COCKTAILS

20

Daiquiri

Rum · Lime · Sugar

Margarita

Tequila · Lime · Triple Sec

Old Fashioned

Bourbon · Angostura Bitters · Sugar

Negroni

Gin · Sweet Vermouth · Campari

Martini

Gin or Vodka · Dry Vermouth · Orange Bitters
Served with lemon twist or olives

House Bar Signatures

26

Kocha Sakura

Earl Grey Vodka · Lemon · Sakura · Soda

Shinku Sour

Tequila · Lime · Hibiscus

Reika Soul

Single Malt · Umeshu

Wasabi Gimlet

Gin · Lime · House Wasabi Syrup

Yuzu No Kaze

*Shimanto KIRAMEKI · House Yuzu Syrup ·
St Germain Elderflower · Soda*

House Bar Classics

24

Hemingway Daiquiri

Rum · Maraschino · Grapefruit · Lime

Southside

Gin · Lemon · Mint

Mezcal Negroni

Mezcal · Sweet Vermouth · Campari

Paloma

Tequila · Lime · Grapefruit · Soda

Rob Boy

Single Malt · Sweet Vermouth · Angostura

***Allow our dedicated team to craft a bespoke
cocktail tailored to your taste.*

STARTERS

Ebi Wasabi · 18

Tiger Prawn, House Wasabi Sauce, Bonito Flakes

Salmon Skin & House Cashews · 18

House Spicy Sauce

Tatami Iwashi & Fugu Mirin Boshi · 25

*Grilled Baby Sardine Sheets, Dried Sweet-Sake
Seasoned Puffer Fish*

Bluefin Tuna Tartare · 28

*Chopped Tuna Belly, Pickled Radish, Spring Onion,
Cucumber, Tobiko, Ponzu, Monaka (3 pcs)*

Wagyu Tataki · 38

*A5 Kagoshima Wagyu Striploin, House Ponzu,
Tabasco, Parmesan*

Hyogo Oysters · 38

Half dozen, served with House Ponzu

Tarabagani · 58

Baked Alaskan King Crab Leg, House Tartare, Lemon

Bafun Uni Sashimi · 68

Served with Cucumber and Roasted Seaweed

MAKIMONO

Signature Sushi Rolls

Aburi Mentaiko Salmon Maki · 28

Norwegian Salmon, Cucumber, House Mentaiko

Unagi Prawn Maki · 38

Tiger Prawn, Unagi, Tobiko, House Teriyaki

Uni Kani Maki · 68

Sea Urchin, Alaskan King Crab, Kaluga Caviar

Chirashi Maki · 72

*Tiger Prawn, Hamachi, Norwegian Salmon,
Cucumber,
Hokkaido Uni, Hokkaido Scallop, Kaluga Caviar*

Negitoro Uni Temaki · 36

Chopped Bluefin Tuna, Hokkaido Uni, Spring Onion

MAINS

Gyudon · 28

USDA Prime Ribeye, House Garlic Sauce, Takuan

Truffle Somen · 38

*Norwegian Salmon, Hokkaido Scallop, Hokkaido Uni,
Truffle Oil, Shio Kombu*

Baked Lobster Tail · 38

*Australian Lobster Tail, House Mentaiko & Teriyaki,
Ikura*

Kaisen Somen · 58

*Tiger Prawn, Hokkaido Scallop, Norwegian Salmon,
Hamachi, Asari, Wakame, Somen Noodles*

Wagyu Sando · 68

*Shokupan, A5 Kagoshima Wagyu Striploin, Tonkotsu
Sauce, Kaluga Caviar*

Wagyu Steak (120g) · 78

A5 Kagoshima Wagyu Striploin, Sansho, Yuzu Kosho

DESSERTS

Seasonal Dessert · 18

Seasonal Dessert Platter · 32

SAKE

carafe · bottle

36 · 120

Masumi 4 Colours Junmai Kaya

Miyamanishiki, Hitogokochi / 70%

· Nagano · 14% · SMV +1

48 · 160

Suigei JunmaiDaiginjo JO

Yamadanishiki / 40% · Kochi · 16% · SMV +1.3

42 · 140

Tempoichi Super Dry Junmai

Senbonnishiki / 60% · Hiroshima · 16% · SMV +9

180

Katsuyama JunmaiDaiginjo Yamahai

Yamadanishiki / 35% · Miyagi · 16% · SMV +0

260

Masumi Nanago Yamahai Junmai Daiginjo Genshu Nakadori

Kinmon-nishiki / 40% · Nagano · 15% · SMV -2

150

Ohmine 3 Grains

Yamadanishiki / 50% · Yamaguchi · 14.5% · SMV

210

Tosatsuru Senju Daiginjo 'JO'

Yamadanishiki / 40% · Kochi · 16% · SMV

160

Shinmanto Kaoru

Niida Towa Nishiki / 50% · Kochi · 15% · SMV -13

160

Shinmanto Black

Niida Tosa Urara / 60% · Kochi · 15% · SMV 0

160

Shinmanto Kirameki Junmai

Niida Nicomaru / 70% · Kochi · 19.5% · SMV -12

GIN

glass · bottle

18 · 210

Ford's Gin

24 · 270

Hendrick's

20 · 220

Hayman's Sloe Gin

26 · 290

Kinobi

26 · 290

Monkey 47 500ml

22 · 240

No. 3 London Dry

20 · 220

Roku

22 · 240

Umenoyado Craft

VODKA

glass · bottle

22 · 240

Grey Goose

22 · 240

Haku

20 · 220

Ketel One

18 · 210

Tito's Handmade

RUM

glass · bottle

28 · 310

El Dorado 15 Years

18 · 210

Diplomatico Planas

22 · 240

Diplomatico Reserva Exclusiva

24 · 270

Mount Gay Black Barrell

AGAVE

glass · bottle

20 · 220

Herradura Blanco

22 · 240

Herradura Reposado

26 · 290

Herradura Anejo

20 · 220

Monte Lobos Espadin

AMERICAN WHISKEY

glass · bottle

24 · 260

Elijah Craig Small Batch Bourbon

24 · 260

Rittenhouse Rye

22 · 240

Woodford Reserve Bourbon

22 · 240

Woodford Reserve Rye

JAPANESE WHISKY

glass · bottle

30 · 340

Hakushu Distiller's Reserve

110 · 1588

Hakushu 18 Years

30 · 340

Hibiki Harmony

160 · 2288

Hibiki 17 Years

26 · 300

Miyagikyo Single Malt

22 · 200

Nikka From The Barrel 500ml

24 · 270

Nikka Taketsuru Pure Malt

32 · 360

Yamazaki Distiller's Reserve

26 · 300

Yoichi Single Malt

Seasonal Rotation

glass

20

Akashi Blue Label

28

The Shin Pure Malt 10 Years

24

Mizunara Oak Finish

Amahagan World Malt Whisky Edition No.5

68

Ichiro Malt On The Way 2019

78

Ichiro Malt The Floor Maltd 2015

88

Ichiro Chibidaru Quarter Cask 2010

58

Ichiro Chichibu Komagatake

BRANDY

glass · bottle

20 · 220

Christian Drouin Calvados

24 · 260

Remy Martin VSOP

SCOTCH

glass · bottle

28 · 320

Ardbeg Single Malt Ten

24 · 270

Benriach The Twelve

26 · 300

Benriach The Smokey Twelve

36 · 420

Benriach The Twenty One

30 · 360

Lagavulin 16 Years

28 · 320

Macallan Double Cask 12 Years

38 · 440

Macallan Double Cask 15 Years

28 · 320

Port Charlotte 10 Years

BOTTLED BEER

15

Asahi Super Dry

NON-ALCOHOLIC

16

MOCKTAIL

Yuzu Breeze

House Yuzu Cordial · Honey · Soda

Tea Inspired

*Savor a tea-based mocktail designed
for the season*

8

SOFT DRINKS

Coca Cola · Sprite · Fever Tree Indian Tonic
· Fever Tree Ginger Beer

10

Aqua Panna 500ml

10

San Pellegrino 500ml